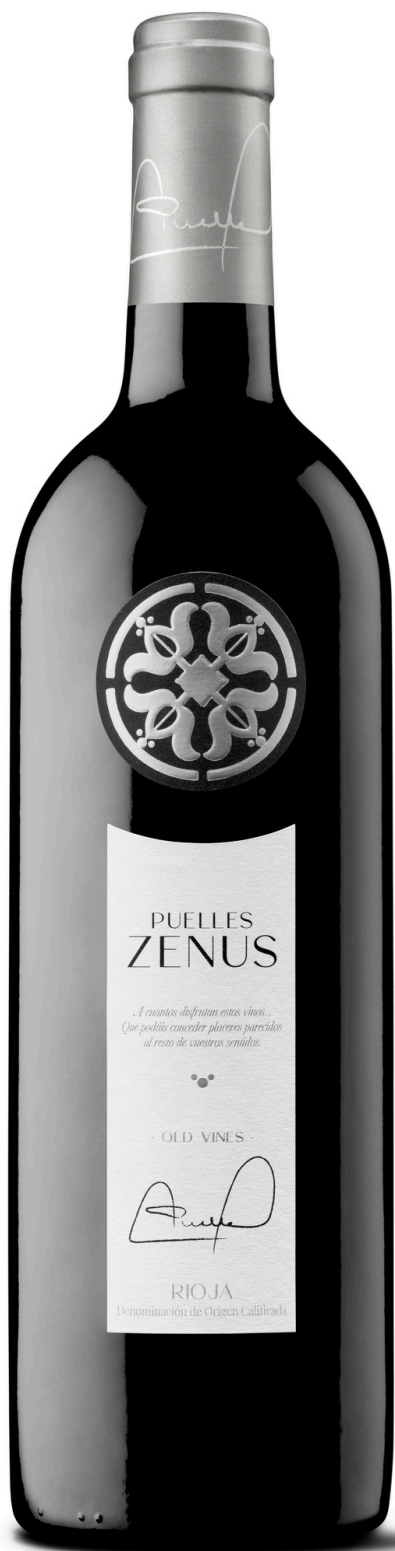




BODEGAS PUELLES

PUELLES ZENUS



GRAPE VARIETY

95% Tempranillo

5% Graciano, Garnacha y Mazuelo

ORGANIC CERTIFIED

Vinedo Singular · Ábalos

Selection of bunches from the **OLDEST**

VINEYARD of the family

D.O: D.O. Ca Rioja

VINEYARD CHARACTERISTICS

Age: + 80 years

Average altitude: 590 m. a. s. l.

Vineyard Plot: *La Cañada (Ábalos)*

Organic cultivation

ELABORATION

Cluster selection at veraison

Manual harvest and destemming

Fermentation in stainless steel tanks

AGEING

Malolactic fermentation in **new** barrels (500 litres)

Barrels: 80% French oak & 20% American oak

Total aging: 18 months

Clarification: Plant-based fining

Lightly filtered - may present sediment

ANALYSIS

Alcohol: 14,5°

Total acidity: 5,20 gr.

Volatile acidity: 0,55 g/L

P.H: 3,80

TASTING NOTES

Appearance: Intense cherry-red

Nose: Red and black fruits with good oak notes

Palate: Excellent structure with a good balance between fruit, tannins and perfectly integrated oak. It has character, elegance and a round finish

IDEAL CONSUMPTION TEMPERATURE

17° - 19°

FOOD PAIRING

Ideal for red meat, lamb, creamy cheeses, poultry, grilled meats and roasts